

98-11 99-108
36

341,760 COMPLETE SPECIFICATION

British

1 SHEET

1931

[This Drawing is a reproduction of the Original on a reduced scale.]

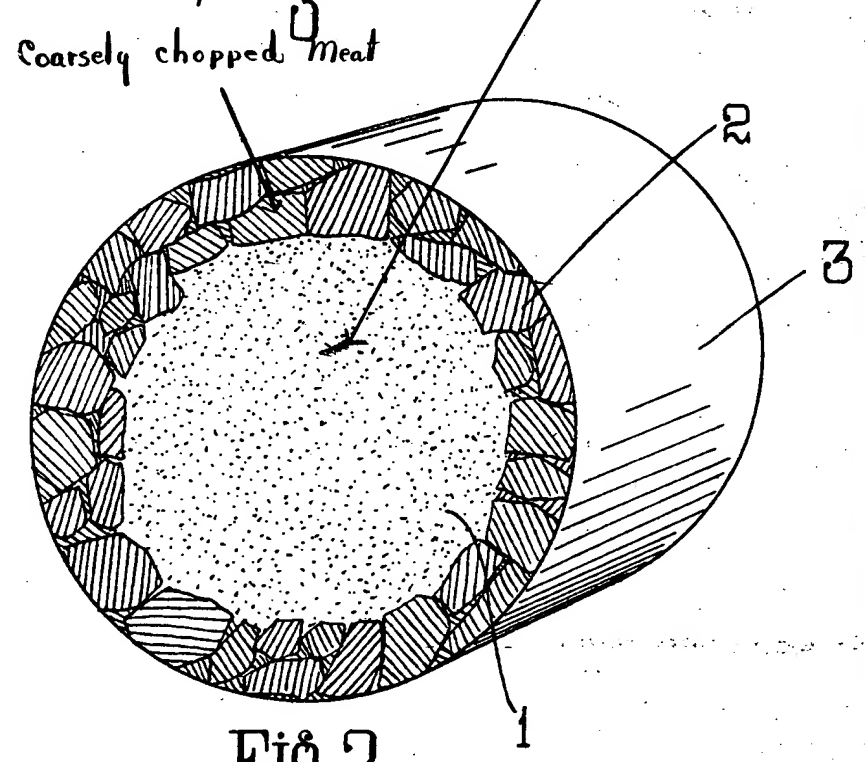
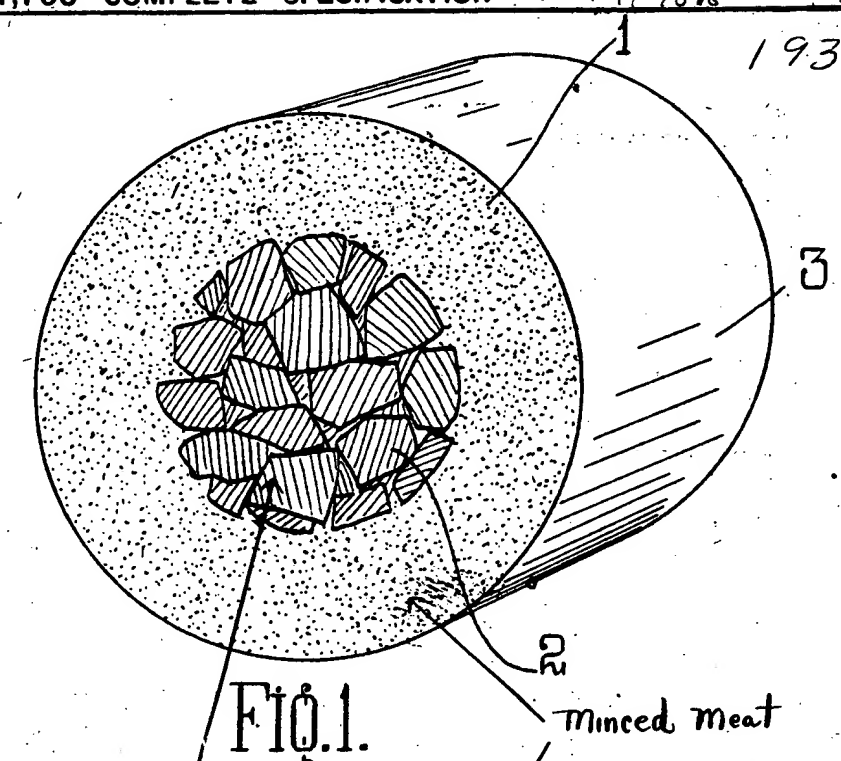


FIG. 1.
FIG. 2.

426/284

PATENT SPECIFICATION



Application Date: Feb. 28, 1930.

No. 6637/30.

341,760

Complete Accepted: Jan. 22, 1931.

- COMPLETE SPECIFICATION.

RECORDED

Improvements in the Manufacture of Meat Rolls.

I, HEDLEY VICKERS, of Barnfield, Bury New Road, Prestwich, in the county of Lancaster, British Subject, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to improvements in the manufacture of meat rolls and the expression meat is to be understood as including butchers meat, such as beef or veal, as well as pork, fish or the like with or without added ingredients of animal or vegetable origin such as egg, tomato or the like.

The object of the invention is to produce a meat roll of more attractive character than those hitherto made. It is customary to manufacture meat rolls either wholly from meat paste with or without other ingredients or wholly from coarsely chopped or sliced meat. Rolls formed of such pieces or slices of meat are quite different in appearance and have a taste quite different from those formed of meat paste. The method of the present invention results in the production of a meat roll combining the different appearances and different palatable effects of these two known types of roll. The expressions "meat paste" and "coarsely chopped or sliced meat" as herein employed include compositions having the character of these but containing such other ingredients as may be desirable.

I am aware that it has been proposed to manufacture sausages having fancy designs in cross section by employing variously coloured meats. I am aware that it has also been proposed in the manufacture of biscuits, fancy pastry, confectionery and other paste or dough foodstuffs, sausages, pharmaceutical products and the like to enclose one or more layers of dough within an outer layer, or to sandwich them upon each other. So far as I am aware, however, it has not previously been proposed to prepare a composite roll containing coarsely chopped or sliced meat and meat paste in the manner claimed hereinafter.

As is known the texture of a foodstuff

has an important bearing on its taste and palatability. Chopped or sliced meat has a relatively coarse texture whereas minced or finely shredded meat has a fine texture, resulting in a significant difference in taste. By manufacturing a meat roll in the manner described hereinafter, the core has a texture different from that of the shell and the resulting product is very attractive.

According to the present invention the method of manufacture consists in forming a shell of meat paste or coarsely chopped or sliced meat and then inserting a core of coarsely chopped or sliced meat or of meat paste respectively so as to form a compound roll. The shell may suitably be formed by applying the ingredient thereof to the interior wall of a hollow vessel such as a cylindrical mould and then pouring or placing the ingredient of the core in the hollow centre so formed. The ingredients of the shell or core or of both may be such that they are somewhat plastic or semi-liquid when warm or hot but set more firmly when cooled. The shell may thus be formed warm and allowed to harden by cooling, the core then being inserted warm and allowed to set to form the composite roll. Gelatine is a suitable ingredient for enabling this result to be secured.

Meat rolls prepared according to the present invention are illustrated in the accompanying drawings which show the novel appearance of the products.

The figures are perspective sectional views:

Fig. 1 shows a shell of meat paste and Fig. 2, a core of meat paste.

In the drawings 1 is the meat paste, 2 the coarsely chopped or sliced meat and 3 the surface of the roll which may be covered in any suitable or attractive manner as by toasted bread crumbs.

The meat paste may be formed by finely minced or pounded meat or fish or the like with suitable additions of tomato, bread, spices, flavourings or other ingredients.

The coarsely chopped or sliced meat may be beef, veal, ham or other suitable

material or mixtures thereof with or without added gelatine, egg, spices, flavourings or other ingredients.

The roll is preferably round in section 5 as shown but it may be oval, square, triangular or of any other desired section so that it may be sliced into slices, containing both the ingredients of its composition in regular proportions.

10 The method of forming the roll by applying the material of the shell to the inner surface of a hollow mould may be modified, if desired, by providing a double walled mould between the walls of which 15 the material of the shell may be placed, the inner wall being withdrawn when the shell has been placed in position.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be 20 performed, I declare that what I claim is:—

1. The method of manufacturing a meat roll which consists in forming a shell of 25 meat paste and then inserting a core of coarsely chopped or sliced meat so as to form a compound roll.

2. A modification of the method as claimed in Claim 1. in which the coarsely

chopped or sliced meat constitutes the shell and the meat paste the core of the compound roll. 30

3. The method as claimed in claims 1 or 2 in which the ingredients of the shell contain a gelatinising substance and are 35 applied to the interior wall of a hollow vessel so that the ingredients of the core may be poured or placed in the hollow centre formed therein.

4. The method as claimed in any of the preceding claims in which the shell is 40 formed of warm material containing gelatine, is allowed to cool and set and the ingredients of the core, containing gelatine and in a warm condition, are 45 then inserted, so that on cooling the whole sets to a compound roll.

5. The method of manufacturing a meat roll, substantially as herein described.

6. Meat rolls, whenever manufactured 50 by the process described and claimed and substantially as herein illustrated.

Dated this 27th day of February, 1930.

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